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(56) Documents Cited

GB 2264854 A

GB 2256120 A

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GB 0302806 A

EP 0293552 A2

WO 88/03757 A1

US 4919946 A

US 3950563 A

US 3908022 A

(58) Field of Search

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(54) Cooked article configuration

(57) An article formed from a bread forming dough, cake forming mixture or the like which includes at least one cavity/chamber opening to the outer surface of the article for receiving a filling and in which the whole of the exposed surface of the baked/cooked article is in the nature of a crust.

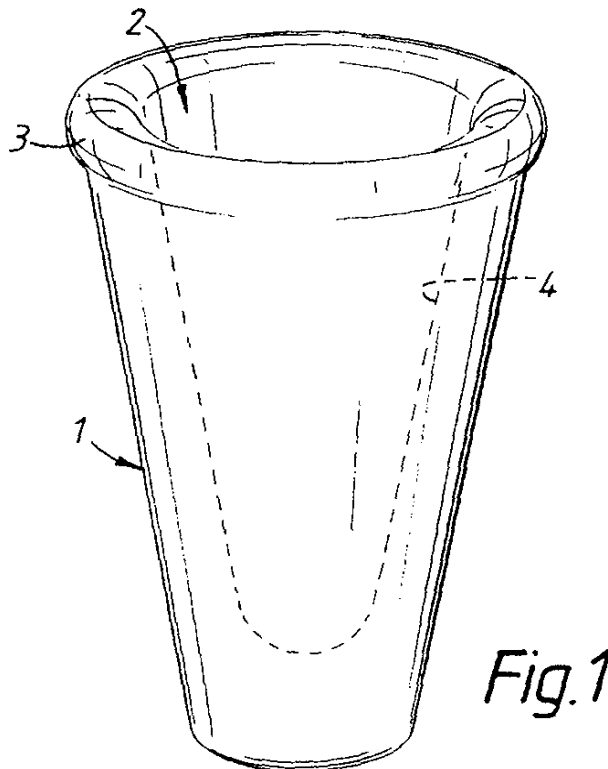
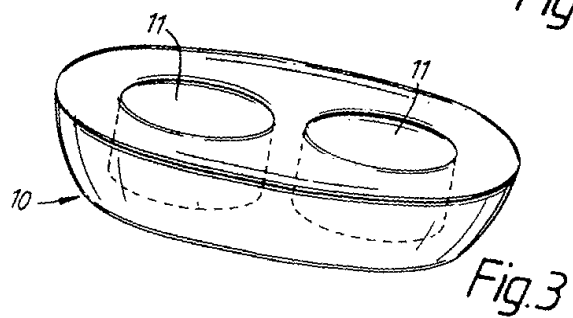
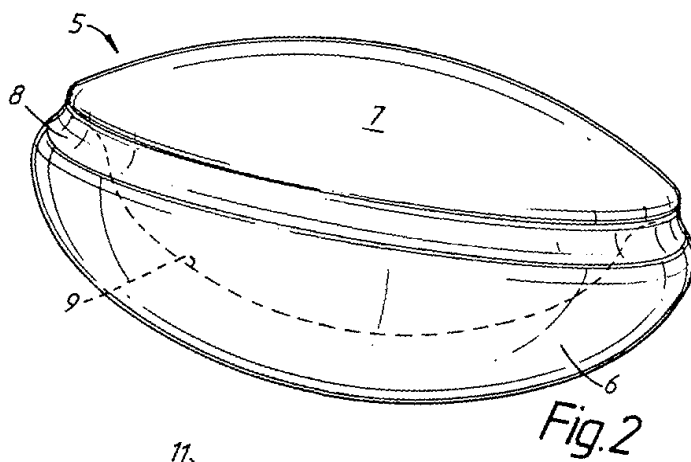
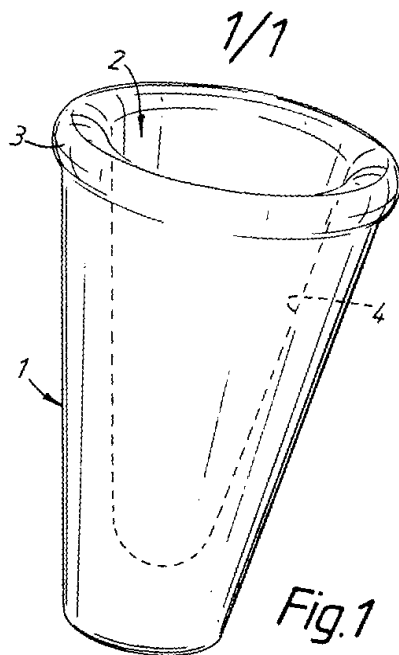


Fig. 1

At least one drawing originally filed was informal and the print reproduced here is taken from a later filed formal copy.

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COOKED ARTICLE CONFIGURATION

This invention relates to the moulding/forming of mixtures/doughs into a specified baked/cooked formation.

5 It is well known to form bread forming dough and cake forming mixtures into various shapes so as to produce after the baking/cooking of the dough/mixture a specific shape to the baked dough i.e., bread. For cakes the solid cylindrical form is the conventional shape.

10 In the case of the baking of bread, the baking is such as to produce well established forms of which two major types include, the formation of loaves of a specific weight in standard finished shapes, and the formation of smaller sized specific weights of dough to be baked into smaller baked articles commonly known as rolls of which there are
15 many standard forms.

Such loaves/rolls may be formed from a single volume of dough or from two or more separate volumes of dough which are physically joined prior to baking so that when the dough is subsequently baked the dough volumes are adhered
20 one to the other without the formation of a crust zone there between.

It is also known to form strands of dough which are woven or otherwise intertwined so that the baked bread presents an patterned external formation, the patterning of which is
25 related to the initial form of the dough weaving or intertwining.

In relation to the above indicated known bread formations

the end product has invariably been required to comprise a void free volume of a desired texture.

It is an object of the present invention to extend the range of application of articles formed by the baking of a
5 bread forming dough or cake forming mixture.

In accordance with an aspect of the invention there is provided an article formed from a bread forming dough, cake forming mixture or the like which includes at least one cavity/chamber opening to the outer surface of the article
10 for receiving a filling and in which the exposed surface of the article is in the nature of a crust.

In accordance with a further aspect of the invention there is provided a bread roll having a tapered external shape and having a tapered cavity that opens towards the wider
15 part of the tapered external shape.

Conveniently, the bread article, such as a bread roll, is of a conical form similar to an ice cream receiving cone.

A further form of a baked dough article is generally shell shaped, the arrangement being such as to simulate a shell
20 including upper and lower sections angularly inclined with respect to each other in the manner of an opened water mollusc.

In practice, the size of the roll is such as at least to include the weight of bread forming dough that is
25 conveniently appropriate to the production of a roll and is of such size and shape as to have formed therein a cavity of such volume as to be able to receive in the cavity a filling of other edible materials.

The bread roll formation of the invention can be formed,

for example, by providing a first tray including a number of tapered i.e., conical dough receiving housings with the wall of each such of the housing being of such size and shape as to be complementary to the size and shape required in the baked roll, and means for preforming or producing a shaped cavity in the dough when in the housings, the preforming means being introduceable into the housings prior to baking in such manner as to define a volume into which during the baking stage the dough is able to rise in the manner conventionally associated with the baking of bread to fill the volume to the required extent.

If desired, the cavity forming means can comprise a second tray member provided with downwardly directed tapered elements whose external shape is intended to define the requisite shape of the cavity it is desired to produce in the baked roll. The elements are so positioned in the trays that on superimposing the second tray upon the first tray the elements are able to enter into the cavities in the first tray. In otherwords, these depending members form the male parts of a shape forming mould.

For a better understanding of the invention and to show how the same may be carried into effect reference will now be made to the accompanying drawing in which:

Figure 1 very schematically illustrates an embodiment of an article baked from a bread forming dough and incorporating a filling receiving cavity/chamber.

Figure 2 schematically illustrates a second embodiment of an article article baked from a bread forming dough and incorporating a filling receiving cavity/chamber and

Figure 3 schematically illustrates a further embodiment of an article baked from a bread forming dough and

incorporating two filling receiving cavities/chambers.

Referring now to Figure 1, the article shown in Figure 1 is a bread roll 1 having a generally conical external surface and a symmetrically positioned cavity 2. The cavity 2 is
5 formed in the originating dough in such manner that upon the baking thereof the baked article has a continuous baked outer crust 3.

With this arrangement it will be appreciated that the wall 4 of the cavity 2 presents a surface which allows the
10 cavity to be filled with a variety of fillings without the filling immediately soaking into the inner volume of the bread, as would be the case if, in order to form the cavity, part of the article is merely torn away to expose the interior of the article.

15 Figure 2 illustrates a bread article 5 which includes generally bowl shaped bottom section 6 and an enclosing lid 7 which connects with the bottom section by way of a web 8.

When forming the article of Figure 2 a cavity 9 is provided in the bottom section in the manner discussed by forming an
20 indentation in the dough prior to baking. As previously mentioned during the baking operation a crust formation is formed on the total exposed surface area of the baked dough. This has the important advantage that the cavity 9 can be filled with moist materials which is prevented from
25 immediately percolating into the body of the article whereby the desirable characteristics of the interior of the roll are not immediately reduced to a 'soggy' state.

From a further aspect of the invention the article of Figure 2 can be regarded as being in the form of a sea
30 shell of the kind having a concave base shell the concavity forming the requisite cavity and a lid forming shell hinged

to the bottom shell by a web of the baked bread.
During baking, as with the article of Figure 1, a continuous crust is formed for the whole article.

In the Figure 2 the 'lid' is shown in its closed setting.

- 5 If desired a complementary cavity (not shown) can be formed in the top section.

In the embodiment of Figure 3 an elongate bread article 10 is depicted as involving two side by side cavities 11.

- 10 In particular, the article can be shape as to provide a boat shaped external shape.

It will be appreciated that the concepts of the invention can be applied to what ever form is required for the baked article so that the Application of the invention is not limited to the embodiments actually illustrated.

CLAIMS

1. An article formed from a bread forming dough, cake forming mixture or the like which includes at least one cavity/chamber opening to the outer surface of the article
5 for receiving a filling.
2. An article as claimed in claim 1, and in which the exposed surface of the article is in the nature of a crust.
3. An article as claimed in claim 1 or 2, and wherein the article comprises a bread roll having a tapered
10 external shape and having a tapered cavity that opens towards the wider part of the tapered external shape.
4. An article as claimed in claim 1 or 2, and wherein the article comprises a bread roll of bowl/shell formation having a bottom section and a lid forming section integral
15 with the bottom section.
5. An article as claimed in claim 1 or 2, and wherein the article form of a baked dough article is generally shell shaped, the arrangement being such as to simulate a shell including upper and lower sections angularly inclined
20 with respect to each other in the manner of an opened water mollusc and providing in at least the bottom section a cavity.
6. An article as claimed in claim 1 or 2, and in which the size of the article is such as at least to include the
25 weight of bread forming dough that is conveniently appropriate to the production of a roll and is of such size

and shape as to have formed therein a cavity of such volume as to be able to receive in the cavity a filling of other edible materials.

7. A method of forming a baked article as claimed in any preceding claim. and including the steps of providing a first tray including a number of tapered i.e., conical dough receiving housings with the wall of each such of the housing being of such size and shape as to be complementary to the size and shape required in the baked roll, and producing a shaped cavity in the dough when in the housings

8. A method as claimed in claim 7, and in which the cavities are produced by providing cavity preforming means which are introduced into the housings prior to baking in such manner as to define a volume into which, during the baking stage, the dough is able to rise in the manner conventionally associated with the baking of bread, to fill the volume to the required extent.

9. A method as claimed in claim 7 or 8, and in which the cavity forming means can comprise a second tray provided with downwardly directed tapered elements whose external shape is intended to define the requisite shape of the cavity it is desired to produce in the baked roll, positioning and superimposing the second tray upon the first tray such that the elements are able to enter into the cavities in the first tray.

10. An article formed from a bread forming dough, cake forming mixture or the like which includes at least one cavity/chamber opening to the outer surface of the article for receiving a filling substantially as hereinbefore described with reference to Figure 1, 2 or 3, of the accompanying drawings.

Patents Act 1977Examiner's report to the Comptroller under Section 17
(The Search report) - 8 -Application number
GB 9401659.9**Relevant Technical Fields**

(i) UK Cl (Ed.M) Heading A2B (Marks BKC, BMB3, BMB11, BMB39)

(ii) Int Cl (Ed.5) IPC Sub-Class A21D

Search Examiner
R A SHORTDate of completion of Search
6 APRIL 1994**Databases (see below)**

(i) UK Patent Office collections of GB, EP, WO and US patent specifications.

(ii)

Documents considered relevant following a search in respect of Claims :-
1-10**Categories of documents****X:** Document indicating lack of novelty or of inventive step.**Y:** Document indicating lack of inventive step if combined with one or more other documents of the same category.**A:** Document indicating technological background and/or state of the art.**P:** Document published on or after the declared priority date but before the filing date of the present application.**E:** Patent document published on or after, but with priority date earlier than, the filing date of the present application.**&:** Member of the same patent family; corresponding document.

Category	Identity of document and relevant passages		Relevant to claim(s)
P,X	GB 2264854 A	(FRANZ HAAS) page 16 lines 20-32	1
X	GB 2256120 A	(VAN TONDER) page 6 lines 8-12	1,2
X	GB 2203380 A	(SPIKES SNAGBUNS) Claim 8	1,2,3,7,8,9
X	GB 2186475 A	(STOKES BOMFORD) Item 18	1
X	GB 0302806 A	(FERGUSON) Figure 3	1
X	EP 0293552 A2	(NOCKEMANN) Figure 2	1
X	WO 88/03757 A1	(WALLIKER) see Claim 3	1-3,7-9
X	US 4919946 A	(PAK)	1
X	US 3950563 A	(WHEATON) see Figure 11	1-4
X	US 3908022 A	(SELLECK) see Claim 1)	1, 2

Databases: The UK Patent Office database comprises classified collections of GB, EP, WO and US patent specifications as outlined periodically in the Official Journal (Patents). The on-line databases considered for search are also listed periodically in the Official Journal (Patents).